

PROCEEDINGS OF

THE FORTY-SEVENTH ANNUAL MEETING

OF THE

AMERICAN SOCIETY OF BAKERY ENGINEERS

1971



MARCH 8-10, 1971

PICK-CONGRESS HOTEL

CHICAGO, ILLINOIS

AMERICAN SOCIETY OF BAKERY ENGINEERS

**PROCEEDINGS of the
Forty-Seventh Annual Meeting
March 8-10, 1971
Pick-Congress Hotel, Chicago, Illinois**

There is some need for bringing to the member's attention what is available in printed form. For your convenience we have listed as a section of this book subjects discussed during the Annual Meetings from 1955 through 1970. Subjects are listed under general headings for easy reference. We hope this listing will emphasize the fact that many of our members may have information on these subjects of which they are not aware. Review the subject matter in your bound PROCEEDINGS from time to time. It pays to be familiar with what is available.

During the year the business papers in the baking and allied fields generously contributed space to describe the activities of the Society. Many of them not only gave careful coverage to our Annual Meeting, but illustrated it fully with photographs taken during the Meeting, and a number of these publications have graciously provided us with their plates to help us make our PROCEEDINGS more attractive. We wish to express our appreciation to all for their splendid cooperation.

2 North Riverside Plaza, Chicago, Ill., U.S.A., 60606

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AMERICAN SOCIETY OF BAKERY ENGINEERS

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American Society of Bakery Engineers

ROBERT A. FISCHER, SECRETARY

Room 1921, Riverside Plaza Bldg.
2 North Riverside Plaza
CHICAGO, IL 60606

47th ANNUAL MEETING

**PICK-CONGRESS HOTEL
March 8-10, 1971 Chicago, Illinois**

Introduction to the 1971 PROCEEDINGS

The PROCEEDINGS, published each year after the conclusion of our Annual Meeting, is a complete, verbatim report of everything which was presented during the Meeting.

Each year the PROCEEDINGS contains copies of the prepared presentations, reproductions of all slides used and of all printed materials distributed, as well as complete transcript of all discussions. Through the courtesy of the bakery business papers we also include photographs of many of our members and guests who attended the Meeting.

Preparation of the PROCEEDINGS begins as soon as the Meeting adjourns. Every participant who can be identified, is given the opportunity to edit his remarks as they were recorded by the reporter at the Meeting. What is included here is correct, insofar as it represents what the speaker intended to say. All statements are strictly the opinion of those by whom they were made.

For your convenience we have included a table of contents, a subject index for the 1971 Meeting program and a complete list of papers presented at Annual Meetings from 1955 to and including 1970. This information can prove to be an invaluable reference for all production-oriented individuals.

The format of the 1971 Meeting program was very similar to that of 1970. Twenty-five papers were presented during six technical sessions—with concurrent sessions on Tuesday afternoon. The Tuesday morning session was changed to a

symposium-type, open panel program. Other popular facets of the program were repeated—the Ladies' Tea, the President's Get-Aquainted Reception, and the Bakery Foods Display—all with their usual degree of success.

A meeting of the Advisory Committee of the Society was held on Sunday morning, under the chairmanship of President Carl C. Hauswald, Jr., and was well attended. The Chairman of each Standing Committee reported on the activity of his committee for the year and made recommendations for continuing their work, subject to the approval of the Executive Committee.

The Executive Committee met in the afternoon of the same day to consider the matters referred by the Advisory Committee and other matters pertaining to the operation of the Society. This Committee met again on Wednesday afternoon following final adjournment of the Annual Meeting to review and evaluate the program and further review current business and Society policy.

Members of the Bakers Courtesy Club of Chicago again contributed materially to the smooth operation of the Meeting by serving as ushers, by manning the Information Desk and by handling the floor microphones during the sessions. We gratefully acknowledge their help.

Attendance at the 47th Annual Meeting totalled 1,420, which includes both members and non-members. This figure does not include the ladies who accompanied registrants and who received complimentary badges.

A great many people contribute to the success of a large meeting like ours—but the main credit must go to the Program Chairman who assumes the full responsibility for the program. We cannot deny the success of this year's Meeting and commend Program Chairman Donald K. Dubois for a

fine job, well done.

One final thought: if you attended the 47th Annual Meeting use this PROCEEDINGS to refresh your memory on the material presented and if you were unable to attend, read the book thoroughly and use it frequently as a reference.

FOR YOUR INFORMATION

For your convenience in locating the various rooms in the Pick-Congress assigned for our use, we list the floors:

PROGRAM MEETING ROOM

Great Hall—Second Floor
(All Sessions except "B" Session
Tuesday Afternoon)
Gold Room—Second Floor
(Tuesday Afternoon only—Session "B")

OTHER

Lincoln Room—Advisory Committee Meeting—
Third Floor
Washington Room—Luncheon for Advisory
Committee—Third Floor
Lake Shore Room—Executive Committee Meeting
(Sun.)—Third Floor
Roosevelt Room—Program Participant's
Meeting—Third Floor
Plaza Room—A.S.B.E. Office—Second Floor
Belmont Room—Property Room—Second Floor
Francis I Room—Registration—Second Floor
Windsor and Buckingham Rooms—Bakery Foods
Display—Ground Level
Grant Park Room—Executive Committee Meeting
(Wed.)—Third Floor

FOR YOUR CONVENIENCE

Restaurants in Pick-Congress

Coffee Shop
Pompeian Room
Royal Scots Grill
Tavern Tap
Tipperary Inn

BE A BOOSTER MEMBER

To our members—if you have an associate or acquaintance who would benefit from membership in the Society—pass the application form on page 40 along to him.



INTRODUCTION

TO YOUR

47th ANNUAL MEETING

Welcome to the 47th Annual Meeting of ASBE!

Please spend a moment reviewing the "Creed of the Bakery Engineer," in the centerfold of this program booklet. Your 1971 program was designed with the principles of the Creed in mind—assisting our fellow Engineer in improving himself in "... the ancient and honorable profession of Baking."

The Program committee has completed its task—providing you with the type of program you indicated you wanted. The program participants will provide you with many opportunities to gather new ideas and increase your knowledge of our industry. You, in turn, will contribute to the education of your fellow Engineer by participating in the discussions.

We have continued with the three-day program format and have repeated the Tuesday concurrent sessions which received almost unanimous approval after a trial run in 1970. An innovation this year is the open panel discussion on Tuesday morning; this type of program was suggested by many members. The program booklet has been re-arranged, hopefully for easier reading and reference.

Let us know what you like or dislike about the 1971 Meeting by using the reaction cards, and answering the questionnaire which will be sent to you following this Meeting or by button-holing one of us at this Meeting. The content of the 1972 program will be determined largely by what you have to say about our 1971 Meeting.

Relax; enjoy yourselves; have a good week!

DONALD K. DUBOIS
PROGRAM CHAIRMAN

HERMAN SAUSSELE, JR.
FIRST ASSISTANT
PROGRAM CHAIRMAN

RICHARD M. BEAVERSON
SECOND ASSISTANT
PROGRAM CHAIRMAN

AMERICAN SOCIETY OF BAKERY ENGINEERS

ROOM 1921, RIVERSIDE PLAZA BLDG.
2 NORTH RIVERSIDE PLAZA CHICAGO, ILLINOIS 60606

OFFICERS 1970-1971



CARL C. HAUSWALD, JR.
President



ROBERT C. BRINK
First Vice President



GERALD REED
Second Vice President



LOUIS J. RICHTER
Third Vice President



ROBERT A. FISCHER
Secretary-Treasurer



VICTOR E. MARX
Secretary Emeritus

PROGRAM CHAIRMEN 1970 - 1971



DONALD K. DUBOIS
Program Chairman



HERMAN SAUSSELE, JR.
First Assistant Chairman



RICHARD M. BEAVERSON
Second Assistant Chairman

REGISTRATION

Please register promptly on arrival to prevent delays during meeting hours.

Registration Hours

Sunday	1:00 P.M. to 5:00 P.M.
Monday	8:00 A.M. to 5:00 P.M.
Tuesday	8:00 A.M. to 5:00 P.M.
Wednesday	8:00 A.M. to 2:00 P.M.

Registration Desk

Francis I Room

Near escalators on second floor. Please cooperate by keeping escalator landings free of crowds, and avoid group conversations in front of registration desks.

Registration Fees

Members	\$20.00
Non-Members	\$30.00

Registration includes President's Reception and Bakery Foods Display. Admittance to these events is limited to registrants—by badge only.

JOINING THE SOCIETY

A non-member who joins the Society before registering for the 47th Annual Meeting can register as a member.

The Membership Committee maintains a desk in the registration area (Francis I Room) during the registration hours. Committee members are on hand to explain the benefits of membership and to assist in signing up new members.

THE PROGRAM IN BRIEF

SUNDAY, MARCH 7, 1971

10:00 A.M.—ADVISORY COMMITTEE

MEETING

Lincoln Room

1:00 P.M.—ADVISORY COMMITTEE

LUNCHEON

Washington Room

2:00 P.M.—EXECUTIVE COMMITTEE

MEETING

Grant Park Room

—LADIES TEA

2:30-4:30 P.M.

Presidential Suite—Room 400

4:00 P.M.—PROGRAM PARTICIPANTS AND
SESSION CHAIRMEN MEETING

Roosevelt Room

MONDAY, MARCH 8, 1971

9:15 A.M.-11:55 A.M.—GENERAL SESSION

Great Hall

1:20 P.M.-4:50 P.M.—TECHNICAL SESSION

Great Hall

5:30 P.M.-7:00 P.M.—PRESIDENT'S GET-
ACQUAINTED RECEPTION

Gold Room

TUESDAY, MARCH 9, 1971

8:50 A.M.-11:40 A.M.—TECHNICAL SESSION

Great Hall

LUNCHEONS

Canadian Members—Florentine Room

American Assn. Cereal Chemists—Lincoln Room

1:20 P.M.-4:10 P.M.—CONCURRENT SESSIONS

—TECHNICAL SESSION "A"

Great Hall

—TECHNICAL SESSION "B"

Gold Room

4:30 P.M.-7:30 P.M.—BAKERY FOODS
DISPLAY

Windsor and Buckingham Rooms

DINNER

American Institute of Baking Alumni—

(To be posted)

WEDNESDAY, MARCH 10, 1971

8:50 A.M.-11:40 A.M.—TECHNICAL SESSION

Great Hall

1:20 P.M.-3:50 P.M.—TECHNICAL SESSION

Great Hall

3:50 P.M.—INSTALLATION OF OFFICERS

4:15 P.M.—FINAL ADJOURNMENT

4:45 P.M.—EXECUTIVE COMMITTEE
MEETING

Grant Park Room

MONDAY MORNING PROGRAM

MARCH 8, 1971

GREAT HALL

- 9:00—Meeting Room Opens
- 9:15—Call to Assembly and Greetings
WILLIAM H. ZIEMKE, San Jose, CA
Meeting Chairman
- 9:20—Introduction of Song Leaders
WALTER N. CLISSOLD, Chicago, IL
Music Chairman
Song Leaders—
WILLIAM E. BUSSE, South Bend, IN
GEORGE F. CONANT, Louisville, KY
VERNON J. DEBO, Kansas City, MO
HARRY D. GARDNER, Albion, MI
WILLIAM E. MAIER, Reading, PA
WILLIAM C. MILES, Toronto, Can.
HARRY R. VERNON, Richardson, TX
- 9:25—Entrance of Officers
Introduction by WILLIAM H. ZIEMKE
- 9:30—Star Spangled Banner—God Save the Queen
- 9:35—Invocation
LAWRENCE E. PILE, Cleveland, OH
- 9:40—The President Comments
CARL C. HAUSWALD, JR., Baltimore, MD
- 9:50—The Secretary Reports
ROBERT A. FISCHER, Chicago, IL
- 10:15—Program Preview
DONALD K. DUBOIS, Kansas City, MO
Program Chairman
- 10:20—Annual Business Meeting
Conducted by CARL C. HAUSWALD, JR.,
President
- 10:45—Introductions and Presentations
- 11:05—The Secretary Emeritus Comments
VICTOR E. MARX, Chicago, IL
- 11:10—Introduction of Speaker
GERALD REED, Milwaukee, WI
Second Vice President
- 11:15—Inspirational Address
REVEREND DAVID L. LUECKE, Columbia, MD
- 11:55—Adjournment

MONDAY AFTERNOON PROGRAM

MARCH 8, 1971

GREAT HALL

- 1:15—Meeting Room Opens
HARRY D. GARDNER, Albion, MI
Song Leader
- 1:20—Call to Assembly
WILLIAM H. ZIEMKE, San Jose, CA
Meeting Chairman
- 1:25—Introduction to Technical Session
VIRGIL ADKINS, Kansas City, MO
Session Chairman

- 1:30—No-Time Dough Systems, What's New
JOSEPH H. TOLLEY, JR., Lakeland, FL

A review of recent innovations in no-time dough systems, and commercial test results with several of these products. Bakery processes and the type of baked foods adaptable to these no-time dough systems, costs, advantages, and disadvantages for the systems.

- 1:50—Discussion

- 2:10—Continuous Sponges—Developments for Continuous Mixing or Batch Processes
JAMES E. WOLFE, Philadelphia, PA

New developments in continuous sponge systems. Types of baked foods adaptable to continuous sponge systems, advantages for these systems, and considerations to be reviewed in determining if or when these systems should be considered.

- 2:30—Discussion

- 2:50—Bread Shop Trouble-Shooting, A Systematic Approach to Solution of Production Problems
CHARLES BAKER, JR., Affton, MO

A systematic approach to bakeshop trouble-shooting in bakeries with continuous mixing and batch processes. Procedures for pinpointing trouble-spots and corrective action to be taken.

- 3:10—Discussion

- 3:30—New Developments in Dough Conditioners—Softeners
JAMES H. SCHIPKE, Rye, NY

A review of new dough conditioners based on combinations of ethoxylated monoglycerides with monoglycerides or polysorbate 60 with monoglycerides. Subjects include government regulations, a review of a number of the products on the market, and a "decision guide" to allow interchange between products and product categories.

- 3:50—Discussion

- 4:10—Flour Performance—Effect of Damaged Starch
JONES J. DAVIDSON, Dallas, TX

The role of wheat starch in bread baking. An explanation of the cause of starch damage in the milling process will be given, and the effect of this damage on baking quality and adjustments for making bread from high starch damage.

- 4:30—Discussion

- 4:50—Adjournment

MONDAY EVENING PROGRAM

MARCH 8, 1971

GOLD ROOM

- 5:30-7:00—President's Reception
J. ROBERT FERRIL, Chicago, IL, Chairman

TUESDAY MORNING PROGRAM

MARCH 9, 1971

GREAT HALL

8:45—Meeting Room Opens

HARRY R. VERNON, Richardson, TX
Song Leader

8:50—Call to Assembly

ROBERT C. BRINK, Cincinnati, OH
Meeting Chairman

8:55—Introduction to Technical Session

GEORGE L. LANNUIER, St. Louis, MO
Session Chairman

9:00—The Ingredients and the Processes—Effect on Shelf-Life of Frozen, Unbaked Yeast-Leavened Doughs

RICHARD JAVES, Easton, PA

A review of the ingredients used and the process to make yeast-raised doughs for freezing. The effect of various ingredients and process variables on the dough and its frozen shelf-life.

9:20—The Process—Manufacturing the Bakery Food

THOMAS R. FREER, Hopkins, MN

A trip through a frozen bakery foods operation via slides. The complete set-up — from the layout of the plant, to mixing, to make-up, to packaging and to freezing. Emphasis on the equipment and how it is used.

9:40—Freezing Methods—Engineering and Costs

RICHARD D. WATSON, Lynnfield, MA

A discussion of current freezing methods and equipment available to produce frozen bakery foods. Comparative cost of operation and limitations of various types of equipment.

10:00—Packaging—Special Requirements for Frozen Bakery Foods

MISS MARIAN G. KLEIN, Neenah, WI

A review of the special packaging requirements for various types of frozen unbaked and baked foods, including the various types of packaging materials and the advantages and disadvantages of each. Also, the establishment of proper gas and odor barriers as well as strength and grease resistance requirements.

10:20-11:40—Open Panel Discussion—Frozen Bakery Food Production

11:40—Adjournment

Canadian Member Luncheon—
Washington Room

American Association of Cereal
Chemists Luncheon—
Lincoln Room

TUESDAY AFTERNOON PROGRAM

MARCH 9, 1971

TECHNICAL SESSION A

GREAT HALL

1:15—Meeting Room Opens

Quartet—WILLIAM E. MAIER, HARRY D.
GARDNER, HARRY R. VERNON, and
VERNON J. DEBO

1:20—Call to Assembly

ROBERT C. BRINK, Cincinnati, OH
Meeting Chairman

1:25—Introduction to Technical Session

JOE E. TURNER, SR., Little Rock, AR
Session Chairman

1:30—Bun Production by the Continuous Mixing Process

GEORGE W. TRUM, Richmond, VA

A discussion of the production of buns by the continuous mixing method. Formulas, equipment, production techniques and late innovations of this type of production.

1:50—Discussion

2:10—Degassing of Bun Doughs—Equipment and Methods

JACK W. TESCH, Milwaukee, WI

Types of equipment available, function and effect of degassing on end product. Operation of equipment and dough requirements give a complete picture of a proper bun degassing operation.

2:30—Discussion

2:50—Bun Packaging—Loose and Bulk Buns

HOWARD R. CHAMBERS, Dallas, TX

A comprehensive coverage of the latest techniques for packaging loose and bulk buns. Packaging methods extend from hand pack methods to automated and portion pack.

3:10—Discussion

3:30—English Muffin Production

EUGENE M. NOEL, SR., West Newton, MA

A complete survey of the production of English muffins. The basic process, formulation, automation, baking, cooling and packaging.

3:50—Discussion

4:10—Adjournment

TUESDAY AFTERNOON PROGRAM

MARCH 9, 1971

TECHNICAL SESSION B

GOLD ROOM

1:15—Meeting Room Opens

Quartet—WALTER N. CLISSOLD, WILLIAM E. BUSSE, GEORGE F. CONANT, and WILLIAM C. MILES

1:20—Call to Assembly

GERALD REED, Milwaukee, WI
Meeting Chairman

1:25—Introduction to Technical Session

AL SMITH, St. Louis, MO, Session Chairman

1:30—A Look at Cake Production by the Continuous Mixing Process—Equipment, Procedures and Formulas

THOMAS A. SHANNON, Spartanburg, SC

A complete review of what the continuous mixing system will do for the baker, how to go about installing the system, including converting from batch systems, the types of batters adaptable to continuous mixing systems, operating techniques, and comparison of continuous mixing and batch systems.

1:50—Discussion

2:10—Icings and Fillings, the Changing Requirements for Small Variety Cakes

EDWARD J. CAMPBELL, Richardson, TX

Icings and fillings for small variety cakes from the aspects of classification, function, formulation, processing and quality control. The effect of various types of ingredients on icing and fillings such as shortening, liquids, stabilizers, etc.

2:30—Discussion

2:50—Enrobing of Small Cake and Cookie Varieties

WILLIAM T. HANKS, Chicago, IL

The production of enrobed items from an ingredient, formula, and production technique standpoint. Defects and problems encountered with coatings.

3:10—Discussion

3:30—Small Cake Varieties—Requirements for Now and the Future

AL CARDONI, Scranton, PA

A look at the present and future of small cake items from the aspects of formulas, production and packaging. Problems and solutions which are unique to this type of production.

3:50—Discussion

4:10—Adjournment

American Institute of Baking

Alumni Dinner—

(To be posted)

TUESDAY EVENING PROGRAM

MARCH 9, 1971

WINDSOR & BUCKINGHAM ROOMS

4:30-7:30—Bakery Foods Display

J. J. VISKOCIL, Franklin Park, IL
Chairman

WILLIAM J. GREWE, Chicago, IL
Assistant Chairman

WEDNESDAY MORNING PROGRAM

MARCH 10, 1971

GREAT HALL

8:45—Meeting Room Opens

WALTER N. CLISSOLD, Chicago, IL
Song Leader

8:50—Call to Assembly

LOUIS J. RICHTER, San Antonio, TX
Meeting Chairman

8:55—Introduction to Technical Session

CLEM JENSEN, Dallas, TX
Session Chairman

9:00—Production of Yeast-Raised Doughnuts

ORLIN B. FICK, New Hope, MN

Practical facts on a very important production item, including a review of production techniques, advantages and disadvantages, for air-pressure-cut production, table make-up production, and extrusion-type production. Also, effects of procedure variations on product quality.

9:20—Discussion

9:40—Fried Fruit Pies, Production Methods

JOE C. TAYLOR, New Orleans, LA

A new, practical approach to some of the old production problems and information on the effect of variables on fried pie quality.

10:00—Discussion

10:20—Automation in Sweet Yeast-Raised Bakery Products

GERARD EXTER, Massapequa, Long Island, NY

An up-to-date approach on production methods and equipment, including effects of primary ingredients on quality, straight dough, sponge dough, and pre-ferment systems, and various make-up techniques.

10:40—Discussion

11:00—Packaging—Domestic and Foreign Innovations

STEPHEN F. LAYTON, Hazelwood, MO

An around-the-world look at bakery products packaging, including packaging materials and equipment.

11:20—Discussion

11:40—Adjournment

WEDNESDAY AFTERNOON PROGRAM

MARCH 10, 1971

GREAT HALL

- 1:15—Meeting Room Opens
WILLIAM E. MAIER, Reading, PA
Song Leader
- 1:20—Call to Assembly
CARL C. HAUSWALD, JR., Baltimore, MD
Meeting Chairman
- 1:25—Introduction to Technical Session
BILL DOTY, North Kansas City, MO
Session Chairman
- 1:30—How to Keep and Train Your
New Production Employees
GERARD P. KIRK, New York, NY
A different approach to training for today's problems with new employees, including training techniques to prepare supervisors for training new employees. A step-by-step training program which will be unique to most bakeries.
- 1:50—Discussion
- 2:05—Information Requirements of a
Wholesale Bakery
ROBERT E. KETT, Chicago, IL
A presentation on coordination of all departments of a wholesale bakery operation, with particular emphasis on a production man's part in this operation.
- 2:25—Discussion
- 2:40—The F.D.A. Looks at Bakery
Sanitation Practices
GEORGE E. McDONALD, Chicago, IL
An official look at bakery production sanitation problems, including GMP regulations, the reasons for these regulations, and the advantages of having these regulations.
- 3:00—Discussion
- 3:15—Practical Sanitation Programs for
Bulk Ingredient Systems
MRS. LOIS C. RASCO, Overland Park, KS
Good, practical facts concerning sanitation for new types of bulk handling systems, including sanitation programs for bulk flour, sugar, and shortening handling equipment.
- 3:35—Discussion
- 3:50—Installation of Officers
- 4:10—The Lord's Prayer
WILLIAM E. MAIER, Reading, PA
- 4:15—Final Adjournment

SPECIAL EVENTS

PRESIDENT'S GET-ACQUAINTED RECEPTION

MONDAY EVENING — MARCH 8, 1971

5:30-7:00 P.M. — IN THE GOLD ROOM

J. ROBERT FERRIL, Chairman

The President's Reception always provides a wonderful opportunity to meet the current officers of the Society, to get together informally with your fellow Engineers and to enjoy a snack with congenial company. Come meet your friends and enjoy yourselves.

NANCY CIGLER, Accordionist

(Admission by badge only)

BAKERY FOODS DISPLAY

TUESDAY EVENING — MARCH 9, 1971

4:30-7:30 P.M. — IN THE WINDSOR

AND BUCKINGHAM ROOMS

JOSEPH J. VISKOCIL, Chairman

WILLIAM J. GREWE, Assistant Chairman

The Bakery Foods Display covers the widest possible variety of bakery foods from all corners of our country and from all over the world. It has practical significance in acquainting us with progress in our specialized field of production. It also instills in us the pride in the achievement of our industry and its contribution to human nutrition.

The Display opens at 4:30 P.M. Tuesday, March 9, 1971. ADMISSION BY BADGE ONLY. Samples in the general display area are to be VIEWED ONLY from 4:30 to 6:30 P.M., after which they may be opened for examining, tasting and eating. Samples in the "tear-apart room" may be opened at any time. At 7:30 P.M. when the display closes, all samples will be turned over to the Salvation Army for local consumption.

We acknowledge with grateful appreciation the cooperation of our friends in the allied trades, who collected most of the bakery products for this Display. We also thank the donors of this merchandise. Their help makes this Display possible. Our thanks to our members who sent in samples of their products.

COMMITTEES 1970 - 1971

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Standardization of Terms—E. J. Pyler, Chicago, Ill.

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James D. Freund	Melvin W. Mueller
William A. Hoffman	Wm. D. Untch

President's Get-Acquainted Reception—
J. Robert Ferril, Chicago, Ill.—Chairman

Music Committee—
Walter N. Clissold, Chicago, Ill.—Chairman

BAKERS COURTESY CLUB

The members of this very fine group of Chicago Allied Men volunteer their services for our Meeting each year. They contribute greatly to the conduct and success of the Annual Meeting and we are pleased to publicly acknowledge their outstanding help again this year.

These men are identified by the familiar "ASK ME" badges. Please cooperate with them.

In addition to ushering during all regularly scheduled functions, they render valuable assistance in many other ways, namely:

- ... See that everyone is promptly seated.
- ... Prevent congestion at the door at all times.
- ... Man the microphones in the Meeting Room when you have a question to ask or a statement to make.
- ... Assist where possible in providing information about the Meeting.
- ... Maintain an Information Desk in the Rendezvous Foyer. A courteous attendant is on duty at all times between and during sessions ready to be of service.
- ... Receive telephone calls, telegrams, and personal messages which reach the hotel for those attending our Meeting. No interruptions to page anyone are permitted except in extreme emergencies.
- ... Post notices of calls or messages on Message Board; by checking this board occasionally you can help them in their service to you.
- ... Distribute session material such as charts, formulas, releases, when necessary.

This outstanding organization has long been of real service to us and to the industry of which we are all a part. May they continue to grow and prosper.